



Project:

Item Number:

Quantity:

Merchandisers: Heat 'N Serve - Round

The Vollrath Company, L.L.C.

**MECHANDISERS: HEAT 'N SERVE - ROUND**



7-Quart and 11-Quart Heat 'N Serve Food Merchandisers

<b>MODELS:</b>	<b>72017</b>	<b>120V AC, 800W</b>
	<b>72018</b>	<b>120V AC, 800W</b>
	<b>72021</b>	<b>120V AC, 800W</b>
	<b>72009</b>	<b>120V AC, 800W</b>

**FEATURES**

- Frees-up valuable rangetop space.
- Takes soups, stews, and sauces out of the kitchen and onto waitress stations and self-serve lines.
- Retherms a prepared food from frozen or refrigerated to piping hot.
- Thermostatically holds the food at proper serving temperature.
- Allows soup preparation in non-traditional settings.
- Anyone without access to an on-site kitchen can now add hot food items to the menu.
- Unique dome element design with a non-stick coating makes removal of material deposits much easier.
- Thermoset well.
- Directs more energy into the food and less heat into the surrounding air.
- Self-insulating wells will not pit or rust.
- Water deposits wipe away easily.
- Non-skid legs.
- Wide no-drip lip.
- True thermostats with over-temp protection.
- 40 percent greater water capacity.
- Bottom-mount power cord.

**DESCRIPTION**

Vollrath Heat 'N Serve food merchandisers are extremely efficient and allow for even heat transfer throughout the food product.

Heat 'N Serve merchandisers are designed to rethermalize – to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HAACP “danger zone” to 165° F (73.9° C) in less than two hours.

For hot food holding, the temperature will be maintained best when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly. The gentle moist heat will maintain food temperature, but will not raise the serving temperature. Merchandisers are designed to retherm, hold, and serve most any food product and can efficiently take a prepared food from frozen to piping hot and thermostatically hold serving temperature.

Your food will maintain its taste and texture longer in a Vollrath food merchandiser.

**Agency Listings**



<b>Approvals</b>
<b>Date:</b>



www.vollrathco.com

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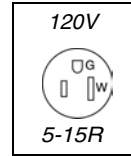
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**DIMENSIONS AND RATINGS**

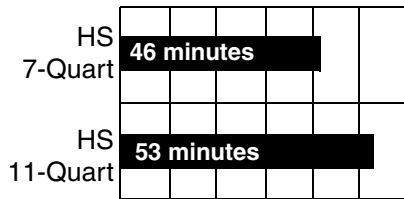
Item	Description	Dimensions (Diameter x H)		Voltage*	Watts	Amps	Case Lot
		Inches	Centimeters				
72017	Heat 'N Serve 7-Qt. (6.6 L) unit only	10 <sup>1</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub>	(26.8 x 24.5)	120V AC	800	6.7	1
72018	Heat 'N Serve 7-Qt (6.6 L) package with inset and hinged cover	10 <sup>1</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub>	(26.8 x 24.5)	120V AC	800	6.7	1
72021	Heat 'N Serve 11-Qt. (10.4 L) unit only	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub>	(32.0 x 24.5)	120V AC	800	6.7	1
72009	Heat 'N Serve 11-Qt. (10.4 L) package with inset and hinged cover	12 <sup>5</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub>	(32.0 x 24.5)	120V AC	800	6.7	1

Receptacles



\* Contact your Vollrath representative for models rated for other voltages (For Export Only).

**REHERMALIZATION TEST TIME FROM 40° F TO 165° F**



**Results of Independent Testing:**

*Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insets containing NSF text mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insets covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).*

*Note: The 165° F (73.9° C) test standard is based on NSF Standard 4, Annex B.*



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